



Cantaloupe Gazpacho

Makes 6 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients	Directions	
<p>1 medium cantaloupe, scrubbed with clean vegetable brush under running water, peeled, seeded and chopped</p> <p>1 small cucumber, scrubbed with clean vegetable brush under running water, peeled and chopped</p> <p>2 tbsp chopped red onion, gently rubbed under cold running water</p> <p>2 tsps kosher salt</p> <p>1/3 cup water</p> <p>1/2 cup extra virgin olive oil</p> <p>Black pepper, for seasoning</p> <p>Mint, gently rubbed under cold running water and sliced, for topping</p>	<ol style="list-style-type: none">1. Wash hands with soap and water.2. Scrub cantaloupe with clean vegetable brush under running water. Peel, seed and chop the cantaloupe.3. Scrub cucumber with clean vegetable brush under running water. Peel and chop the cucumber.4. Scrub onion with clean vegetable brush under running water. Peel and chop the onion.5. Gently rub mint under cold running water and slice.6. In blender, puree cantaloupe, cucumber, onion, salt and water until smooth, about 1–2 minutes.7. With motor running, drizzle in olive oil. Sprinkle with freshly ground black pepper.8. Serve gazpacho chilled, topped with mint slices.	

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